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TIPS ON WHIPPING CREAM

Cream needs to be rich enough and old enough to whip. Cream containing 30 to 35 percent fat is ideal. It whips quickly, doubles in volume, stands stiff, and has very little milky drainage. To whip best, cream should stand about 24 hours after separating or pasteurizing.

Cream whips best if kept at 40 degrees Fahrenheit or slightly lower. The bowl and beater should be chilled. Whipping cream that fails to whip very often is not cold enough. The cook who lets cream stand in a warm kitchen or leaves it in the refrigerator or cooler too short a time to chill, can blame the temperature for failure to whip.

Cream of good whipping quality will take about 3 tablespoons of sugar to a pint and still whip stiff. Either granulated or powdered sugar may be used, and it may be added before or during whipping.

A bowl with a smooth rounded bottom and tall straight sides is excellent for whipping cream. A beater which has blades that revolve at the bottom of the bowl whips cream most rapidly.

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